

Hungry Mans Stuffed Potatoes

*Taste of Home Test Kitchen
Taste of Home Annual Recipes - 2021*

*Potatoes for stuffing
onion slices
corn kernels
bacon drippings
shredded barbecued pork
bacon pieces
goat cheese
fresh minced cilantro*

Preheat the oven to 400 degrees.

Scrub the potatoes. Pierce several times with a fork.

Bake until tender, 50 to 75 minutes.

Cut an "X" in each potato.

Fluff the pulp with a fork.

Saute' the onion slices and corn in bacon drippings.

Layer the potato with barbecued pork, the corn mixture, bacon pieces, goat cheese and fresh minced cilantro.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .